Holiday sweets, other treats

Black Walnut Cake
3 cups sifted powdered sugar
1 cup margarine or butter
1 teaspoon vanilla
4 egg yolks
2¼ cups all purpose flour
1 tablespoon baking powder
½ teaspoon ground cinnamon
¼ teaspoon salt
1½ cup chopped black walnuts
4 egg whites
Sifted powdered sugar

In a large mixing bowl, cream the cups of powdered sugar, butter or margarine, and the vanilla until light and fluffy. Add egg yolks, one at a time, beating well after each. Stir together the flour, baking powder, cinnamon and salt. Add flour mixture and milk alternately to creamed mixture, beating well after each addition. Stir in black walnuts.

In a small mixing bowl, beat egg whites until stiff peaks form. Fold beaten egg whites into creamed mixture.

Pour into greased and floured 10-inch tube pan. Bake in a 350 degree oven for 50 to 55 minutes or until cake tests done. Cool in pan 10 minutes. Remove from pan and let cool completely. Dust with additional powdered sugar.

Oatmeal Raisin Cookies
1 c. soft butter or margarine
1 c. brown sugar
½ c. granulated sugar
1 large egg
1 tsp. vanilla
2 c. rolled oats
1 c. unprocessed bran
1 c. all purpose flour
1 tsp. salt
½ tsp. baking soda
1 c. seedless raisins
⅔ c. shredded carrots

Heat oven to 350 degrees. Cream butter with brown and granulated sugar. Stir in egg and vanilla. Stir in oats, bran, flour, salt, and soda. Stir in raisins and shredded carrots.

Drop by teaspoonfuls, 2-inches apart, onto ungreased cookie sheets. Bake 10 to 12 minutes or until firm and lightly browned. Remove cookies from pan with pancake turner, cool. Store in tightly covered container. Makes 4 dozen.

Baked Pears
1 qt. home canned pears
1 c. sugar
4 tblsp. cornstarch
Oil of cinnamon - 5 or 6 drops or to taste

Drain pears and save juice.

Put pears in baking dish - cut side up.

Mix sugar, cornstarch and pear juice together. Add water if necessary to make about two cups. Add oil of cinnamon and a few drops of red food coloring to suit. Pour over pears and bake in 350 degrees oven until cornstarch mixture is thick.

Hilma Camden

Sweet Potato Pecan Pie
⅛ c. butter
½ c. brown sugar
1 c. mashed sweet potatoes
3 eggs
⅕ c. corn syrup
⅓ c. milk
½ tsp. vanilla
1 c. broken pecans
Plain pastry

Cream together the butter and sugar. Add mashed potatoes and slightly beaten eggs. Mix well. Combine with syrup, milk, salt, vanilla, and pecans. Line pie pan with plain pastry. Turn mixture into pan. Bake in hot oven at 325 degrees for 35 to 45 minutes longer. (The pecans may be omitted.)

Chocolate Pound Cake
3 cups sugar
3 cups flour
1½ cup shortening
1½ cup milk
5 eggs
¼ teaspoon salt
½ teaspoon baking powder
½ cup cocoa
2 teaspoons vanilla

Cream sugar and shortening; add eggs, milk and flour with salt and baking powder, cocoa and vanilla. Bake at 300 degrees for 1 hour and 45 minutes to 2 hours.

Lillian Routon

Sara's Pie Crust
[4 single pies]
4 c. flour
1¾ c. vegetable shortening
1 tbsp. sugar
1½ tsp. salt
1 tbsp. vinegar
1 egg
½ c. water

Mix flour, vegetable shortening, sugar, and salt with fork or food processor. Beat vinegar, egg, and water and add to flour mixture. Chill and roll. Dough may be kept for 4 or 5 days.

Sara's Apple Pie
6 or 7 large apples (add lemon juice)
1 c. sugar
2 tbsp. flour
¾ tsp. cinnamon
¼ tsp. nutmeg
dash salt
2 tbsp. butter

Sprinkle cornflakes on bottom of crust to cover. Fill with apple mixture and dot with butter. Sprinkle top crust with sugar. Bake at 400 degrees for 50 minutes.

Katherine Alvis

An Old Time Applesauce Cake Recipe
1-1/2 cups shortening (margarine)
4 eggs
2 cups brown sugar
1 cup white sugar
6 cups flour
4 cups applesauce
2 teaspoons cinnamon, cloves and nutmeg
1 teaspoon salt
4 teaspoons soda
3 taspoons baking powder
2 tablespoons cocoa
1 box raisins (more if preferred)
2 or 3 cups pecans and/or walnuts.

Mix all dry ingredients; add raisins and nuts. In separate bowl, cream shortening and sugars, add eggs and beat; add applesauce and mix in. Into this mixture, mix in dry ingredients a little at a time. Pour into a large prepared tube pan and bake at 325 degrees for approximately 1 hour, or until toothpick inserted comes out clean.

Chocolate Pie
1⅔ c. sugar
2 tbsp. flour
2 tbsp. cocoa
3 egg yolks, beaten
1 tbsp. margarine
1⅓ c. milk
1 tsp. vanilla

Mix first 3 ingredients together. Beat eggs with milk. Add to first 3 ingredients and cook over medium heat, stirring constantly until thickened. Remove from heat; add margarine and vanilla. Pour into cooked pie shell. Beat egg whites with 6 tsp. sugar and top the pie. Bake at 425 degrees until brown.

Hilma Camden

Orange Crunch Cake
Crunch Layer:
1 cup graham cracker crumbs
½ cup packed brown sugar
½ cup chopped walnuts or pecans

[Continued on page 8]

Thanks to local homemakers

Most recipes in this **Times-Virginian Recipe Issue** came from the Appomattox County Foods and Crafts 1983 booklet published by the Appomattox County Extension Office.

Copies of booklet may be obtained at the Appomattox County Extension Office for $1 a copy.

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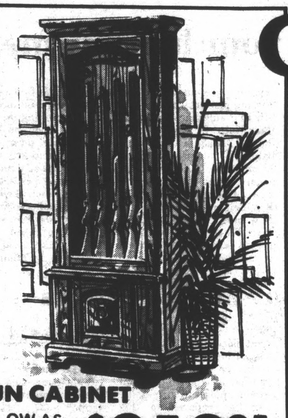

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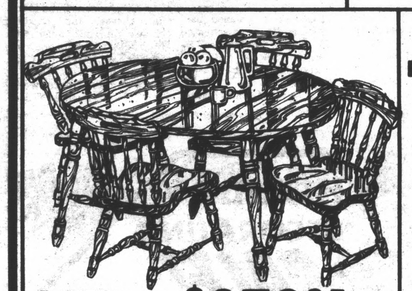

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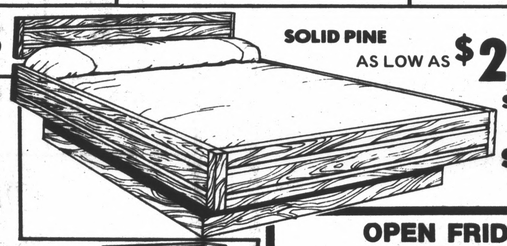

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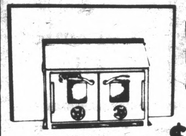

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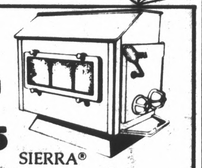

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